

CHEF SAFARI'S AFRICAN FUSION

African Flavors & American Favorites



We are conveniently located at Ted's True Value

225 Girard St.
Durango, Colorado

Lunch and Dinner
Monday – Saturday, 11am – 8pm
Closed Sunday



SPRING April 2024 Full Menu 1.0

APPETIZERS

AFRICAN CURRY HUMMUS (V) - \$6.95

Succulent flavors of African curry seasonings, blended with garbanzo puree, roasted garlic, lemon juice and masala infused olive oil. Topped with nigella seeds (black cumin) and served with grilled zucchini, and grilled garlic pita. (Vegan) (GF except pita)

AFRICAN DRY-RUB MASALA FRIES - \$7.95

Thick cut fries seasoned with Chef's own eastern Africa dry-rub spice mix! Served with a masala dipping sauce of garlic, curry, tomato, and chili flakes. (Vegan) (GF)



★ AFRICAN STREET PLATTER - \$18.95

(\$14.50 vegetarian version)

A wonderful blend of appetizers to share and a great way to try African food! 2 of Chef's famous samosas (your choice of beef or vegetarian), 2 Swahili falafel, 4 spears of fried plantain, masala fries, African curry hummus, grilled garlic pita, and served with either coconut chutney or mango chutney.



SPICED VEGETABLE SAMOSAS (V) -

\$12.95 

4 samosas, made with sautéed lentils, split peas, garbanzo, carrots, potatoes, onions, garlic, fresh ginger, turmeric root, and intense spices, hand wrapped in manda phyllo (like egg roll skin)! Served with coconut chutney, and a side of lentils.



SPICED BEEF SAMOSAS - \$13.95

4 of Chef's signature spicy samosas! Hand crafted from sautéed lean ground beef, with ginger, onions, garlic, chef's spiced carrots, cilantro, and African spices, hand wrapped in manda phyllo. Served with my homemade mango chutney and a side of lentils. 

NEW ENTRÉE ITEM!!

★ KENYAN OXTAIL CURRY WITH FUFU -

\$21.00 (FROM JAMES RANCH!!)



Previously served as a special, it was so popular we have added it to our menu!! We aim to please!

Braised oxtail in rich homemade African curry paste, served with Ghanaian fufu, carrots, zucchini and collard greens relish. Fufu is a wonderful smash of plantain and casava common in my home!

TRADITIONAL AFRICAN DISHES



All available gluten free on request! (\$ dinner portion/\$ lunch portion)

ETHIOPIAN SPICED BEEF CURRY - \$20.95/\$17.95

Sautéed beef sirloin braised with African spices. Served with cabbage, lentil curry, spicy red kidney beans, sautéed collard greens, and injera bread.



ETHIOPIAN SPICED VEGETABLE CURRY (V) -

\$17.95/\$14.95



Braised cabbage with African spices. Served with lentil curry, spicy red kidney beans, sautéed collard greens, and injera bread. (Vegan)



★ SPICED MOROCCAN LAMB - \$18.50/\$15.50

Premium leg of lamb braised with curry sauce. Served with cashew couscous and sautéed collard greens. Chef's favorite!

CHICKEN TIKKA CURRY- \$14.75/\$12.50



Tikka is a flavorful but mild curry made from fresh turmeric root, ginger, Greek yogurt, garlic, African spices, and cilantro. Chicken is stewed in this amazing curry. Served with coconut rice and sautéed collard greens.



CHICKEN TAGINE - \$18.25/\$15.25

Pan-seared chicken breast rubbed with a fragrant combination of spices then braised in garlic, onions, ground ginger, paprika, cumin, fresh turmeric root, lemon pickle, and apricots. Served with coconut rice.

COCONUT CURRY TOFU (V) - \$13.95

Fried tofu braised in a coconut curry, served with coconut rice and sautéed collard greens. (Vegan)

Lemon pickle is a traditional Moroccan method of preserving lemons in a marmalade of sugar, salt, ginger, garlic, and star anise. Another example of Chef's homemade preparations and an African favorite!



★ AFRICAN VEGETABLE DIRT RICE (V) (GF) - \$11.50

A traditional favorite! An entree portion of Chef's famous "dirt rice"!! Baby fingerling potato, baby carrots, peas, cauliflower, tomatoes, fresh ginger, cumin, cardamom, African curry, jasmine rice, and topped with chef's green lentils. Pair it with a kebab!

KEBABS FROM THE GRILL

EXTRA KEBAB ON THE SIDE - \$6.95 !!!

Originating from Mesopotamian era, Kebabs/Kabobs have been core to African culinary culture for centuries! Flame grilled kebabs, grilled with onions, and bell peppers. Served along with grilled pineapple on a bed of Chef's incredible African 'dirt rice'! (GF) Choose 2 Kebabs plate / 1 Kebab plate.

TIKKA MARINATED CHICKEN - \$15.95/11.45

TIKKA MARINATED TOFU - \$14.95/\$11.95

Tikka marinade is made from fresh turmeric root, ginger, Greek yogurt, garlic, African spices, and cilantro.

MARINATED STEAK - \$18.95/\$14.95

Marinated with garlic, fresh ginger, and Chef's selection of African spices.



✦ **TAGINE MARINATED LAMB - \$18.95/\$14.45**

Tagine marinade is homemade fresh!

SIDES

CHAPATI BREAD (V) - \$2.95 - Unleavened flat bread originating from India

INJERA BREAD (V) (VEGAN) - \$2.95 - Homemade Ethiopian fermented bread made from teff (an African grain)

SAUTÉED COLLARD GREENS (V) (VEGAN) (GF) - \$5.60 - An African specialty sautéed with secret spices!

AFRICAN VEGETABLE DIRT RICE (V) (GF) - \$6.75 - A side portion of Chef's famous "Dirt Rice"

CASHEW COUSCOUS (V) - \$5.95 - Traditional Moroccan dish with cashews, raisins, and spices

COCONUT RICE (V) (VEGAN) (GF) - \$5.95 - Jasmine rice with creamy coconut milk and curry leaves in the east African coast style!! A favorite!

SWAHILI FALAFEL BALLS (QTY 4) (GF) - \$6.75 - Served with lentils and coconut chutney dipping sauce!

PLANTAIN SPEARS (V) (VEGAN) (GF) - \$5.50 - Fresh plantain, sliced and lightly fried. Simple, and delicious!

LENTILS (V) (VEGAN) (GF) - \$5.95 - Lentils braised in coconut milk and African curry

SAUCES

TIKKA SAUCE - \$1.25

COCONUT CHUTNEY—\$1.25

HOME-MADE MANGO CHUTNEY- \$1.25

MASALA SAUCE— \$1.25

AFRICAN CHILI HOT SAUCE— \$1.25 🌶️🌶️🌶️

AMERICAN FAVORITES

Familiar flavors with just a touch of Africa!!!



MAC AND CHEESE (V) - \$10.75

Traditional macaroni and cheese with a blend of cheeses

AFRICAN MAC AND CHEESE (V) - 12.50

Chef's take on the favorite! Comfort food fused with African spices and curry.

✦ AFRICAN FISH & CHIPS - \$15.75

African spices elevate this favorite with bigger flavors! Simply amazing!

Two beautiful cod fillets, hand trimmed into strips, rolled in a falafel breading, and seasoned with dry-rub spices. Served with thick cut fries that are dusted with Chef's own eastern Africa dry-rub spice mix! Served with coconut chutney for the cod and masala dipping sauce of garlic, curry, tomato, and chili flakes for the fries, (but mix and match it is all amazing!)

About African Food:

With dishes ranging from creamy coconut mild to zesty and spicy, I have found African food to be loved by the entire American palate! Great for both the adventurous and for the picky eater in your family!

Hand-to-mouth eating is a time-honored tradition in African culture, and it's often a reflection of a community's hospitality and cultural identity. This was a norm, as dated back to Ancient times before the advent of cutlery. It is also a way to customarily share food and it saves plastic!!

Ready to try African? Not Sure Where to Start?

- ◇ Consider the African Street Platter for an appetizer!!! Lots of different flavors to enjoy.
- ◇ Try the fish and chips. Fantastic flavors and a great introduction to African seasonings.
- ◇ Kababs are fantastic and you can add one on the side of any dish!
- ◇ JUST ASK ME! I LOVE matching customers with the perfect meal!

A great way to try African flavors!!!

KEBAB ON THE SIDE - \$6.95

Choose any kebab as a side! Single kebab skewer served alone, can be added to any dish. (GF)

DRINKS

DIET COKE -\$2.10

COKE -\$2.10

ARNOLD PALMER -\$3.50

ZUBERFIZZ GINGER ALE, CREAM SODA, ROOT BEER -\$2.50

BOTTLED WATER -\$1.75

★ SPICED TURMERIC CHAI -\$3.99

Homemade five spice infused caffeine free tea with milk and turmeric root

★ AFRICAN SPICED COFFEE -\$3.99

★ Homemade blend of Kenyan coffee with cloves and ginger



DESSERTS

SAFARI'S WHITE CHOCOLATE COCONUT COOKIE

(V) -\$1.95

A semi-soft coconut and oatmeal treat with white chocolate.

COCONUT AND BEE POLLEN MERINGUE (V) -\$1.95

Hard to make, but easy to eat! Meringue cookie with crunchy coconut flavor along with a touch of bee pollen and green tea!



DESERT SPECIAL!! - CHANGES OFTEN SO ASK THE CHEF!

Items indicated (V) are Vegetarian, while (GF) indicates Gluten Free*. Vegan options are noted in the description.

Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Allergy and Cross-Contamination Advisory: Your well-being matters to us. Prior placing your order, we kindly request that you carefully review our menu thoroughly. Please be aware that our menu items could potentially contain or come into contact with the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans. While we take active measures to minimize cross-contamination, please note that our compact kitchen setup has certain limitations and may not be entirely allergen-free.

We strongly encourage our customers to evaluate any personal health concerns they may have for themselves.

Yes, "Safari" is indeed my true name, and in my native language of Swahili, it means "journey."

Allow me to share the tale of my personal journey...

Originating from the village of Matsangoni in Kenya, my parents, Jumwa and Ngumbao, found their lives intertwined in this coastal enclave along the eastern edge of Africa. Matsangoni lacked the amenities of a doctor or midwife, which is why, when the momentous time arrived, my mother Jumwa embarked on foot towards the adjacent village of Sabaki. As fate would have it, my father Ngumbao was away, guiding a hunting expedition, leaving my mother to traverse the African jangwani – the very wilderness that later transformed into the Arabuko Sokoke National Reserve Forest, teeming with diverse wildlife such as lions, hyenas, and elephants.

The hands of time and nature conspired, and my mother Jumwa didn't reach the haven of medical assistance in time. Instead, amidst the untamed beauty of Kenya's wild expanse, I was born. The strength, courage, and sheer tenacity displayed by my mother that day are etched indelibly in my story and my upbringing. In the tradition of our culture, names often emerge from the circumstances of one's birth. Thus, I was named "Safari Ngumbao."

The fabric of my birth is intricately woven with the threads of adventure, determination, and the unrefined beauty of Africa. My namesake journey, coupled with the journeys I've embarked upon since, has indelibly influenced my approach to traditional African cuisine. Through my culinary creations, I not only share the narrative of my personal voyage but also honor the profound connection to the land of Africa from which it originates.

Enjoy!



More About Chef Safari

Chef Safari is a family man with five adorable children and a lovely wife, Lucy. They are all engaged in the Durango community, infusing culture and new perspectives into Southern Colorado. Their smiles are as infectious as Chef Safari's cooking!

Chef Safari embarked on his culinary journey at the tender age of 10, inspired by his late father's role as a chef at one of Kenya's premier resorts. Guided by his father's expertise, Chef Safari's career path was set. After completing high school, he was further guided by his father's wisdom to enroll at Africa's pioneering culinary institution, Kenya Utalii College in Nairobi.

Nurtured under his father's mentorship, Chef Safari became an integral part of Kenya's culinary team, expanding his talents onto the global stage. His excellence led him to Erfurt, Germany, in 2004, representing Kenya among other talented chefs. It was during this showcase that the Swedish Culinary Team recognized his potential, offering him a four-year scholarship at Umea University of Culinary Arts. Chef Safari honed his skills in Sweden alongside esteemed chefs, solidifying his expertise.

The allure of international experience led Chef Safari to his first position in Sardinia, Italy, followed by a tenure at Melia Hotels in Barcelona. His journey continued as a Corporate Chef at a chain of Hotels in Zanzibar before he embarked on a significant role as the first African Chef across the entire fleet of the Royal Caribbean Cruise Line. Ultimately, he chose Durango as his base, dedicating his culinary craft to the historic Strater Hotel and embracing vegan cuisine.

Beyond his culinary prowess, Chef Safari's philanthropic efforts shine. He's an esteemed Culinary Instructor at PCC (Pueblo Community College culinary program) and was recognized as Volunteer Chef of the Year 2014 for his work with a local youth program named Cooking Matters.

And now, following years of meticulous dedication to perfecting exceptional dishes, Chef Safari has embarked on a new and exciting chapter — entrepreneurship!

Allow us to introduce you to Chef Safari's African Fusion, a true embodiment of passion. Here, traditional African flavors seamlessly meld with beloved American favorites, creating an unforgettable culinary experience!

